



OSTERIA DI BROLIO

APPETIZERS

TUSCAN CURED MEATS AND CHEESE	€ 11,00
SCALLOP, MANGO, CELERY AND CUCUMBER SMOOTHY	€ 14,00
GRILLED OCTOPUS, CREAMY POTATOES, SAFFRON SAUCE AND TROUT'S EGGS	€ 15,00
ROE DEER AND RED SHRIMP DOUBLE TARTARE, GOLD AND PISTACHIO CRUMBLE	€ 17,00

FIRST COURSES

MARTELLI SPAGHETTI WITH BROLIO FIVE TOMATOES' SAUCE	€ 13,00
BROLIO VEGETABLE GARDEN'S AROMA RISOTTO, CARROT CREAM AND COFFEE (MINIMUM 2 PEOPLE)	€ 13,00
RED WINE TAGLIATELLE, COCOA, TUSCAN RAGOUT AND YOGHURT	€ 13,00
KALE POTATO-STUFFED RAVIOLI OVER A CARBONARA AND <i>SCORZONE</i> TRUFFLE SAUCE	€ 15,00

MAIN COURSES

OSTERIA'S SQUAB, BLACK SAVOURY SHORTCRUST PASTRY, BEETS AND BUFALO MOZZARELLA CREAM	€ 21,00
SEABASS IN WARM "CARABACCIA" (FLORENTINE ONION SOUP), PURPLE POTATO AND LEMON GEL	€ 20,00
DUCK IN "PANZANELLA"	€ 16,00
THE FLORENTINE STEAK	EVERY 100 GR € 5,50

SIDE DISHES

DAILY FROM BROLIO'S VEGETABLE GARDEN

SEASONAL SALAD / COOKED VEGETABLES WITH A TWIST	€ 5,00
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DESSERTS

CREAMY LEMON TARTLET AND BERRIES	€ 7,00
BROLIO'S TIRAMISÙ	€ 7,00
CHEESECAKE OUR WAY, "MOJITO AND BISCOTTI"	€ 7,00
COCONUT AND CHOCOLATE SEMIFREDDO	€ 7,00
DE MAGI'S LOCAL CHEESE SELECTION	€ 15,00

DRINKS

BROLIO'S PURIFIED WATER (0.75L)	€ 1,50
TUSCAN BEER (CL.33)	€ 7,00
BOTTLED TUSCAN SOFT DRINKS WITH MINERAL WATER FROM MT. AMIATA (CL.33): COLA, TONIC, LEMON, SODA, ORANGE	€ 3,50
ORGANIC TUSCAN FRUIT JUICES	€ 4,00
COFFEE	€ 1,50
CAPPUCCINO	€ 3,00
BITTERS, SPIRITS & GRAPPAS	€ 5,00

ALLERGENS: BEFORE ORDERING, WE KINDLY ASK OUR CLIENTS TO COMMUNICATE TO OUR STAFF THE NEED TO CONSUME FOOD FREE OF CERTAIN ALLERGENIC SUBSTANCES.

TABLE COVER CHARGE PER PERSON: € 2,50
RICASOLI WINE CLUB MEMBERS ARE KINDLY REQUESTED TO SHOW THEIR CARD WHEN ASKING FOR THE BILL. THANK YOU.